Our Menu

APPETIZERS SOUPS SALADS SUSHI BAR CHEF'S SPECIAL PLATTER KITCHEN LUNCH SPECIALS

Appetizers

Sashimi Appetizer (8pcs) *

A selection of various fish fillets

Sushi Appetizer (5pcs) *

Assorted slice of raw fish on sushi rice

Tempura Appetizer

2 shrimp tempuras & vegetables lightly dipped in delicate batter & fried

Vegetable Tempura Appetizer

Various vegetables lightly dipped in delicate batter & fried

Shrimp Tempura Appetizer (4pcs)

Shrimp lightly dipped in delicate batter & fried

Soft Shell Crab

Deep fried soft shell crab w/vinegar sauce

Agetofu

Broiled lightly fried bean curd w/special sauce (3pcs)

Shumai

Steamed Japanese crab & shrimp dumplings (6pcs)

Gyoza

Fried Japanese seafood dumplings (5pcs)

Edamame

Steamed soybeans pods

Tako Wasabi *

Raw octopus flavored with wasabi (Japanese horseradish)

Tako Yaki

Fried octopus balls drizzled w/ tako yaki sauce, japanese mayonnaise, topped w/bonito flakes

Sashimi Appetizers

Tuna Sashimi Appetizer (8pcs) *

Salmon Sashimi Appetizer (8pcs) *

Yellowtail Sashimi Appetizer (8pcs) *

Mackerel Sashimi Appetizer *

Scallop Sashimi Appetizer *

Tuna & Salmon Sashimi Appetizer *

Yellowtail & Tuna Sashimi Appetizer *

Spicy Salmon Sashimi Appetizer *

Spicy Tuna Sashimi Appetizer *

Specialty Appetizers

Salmon Nacho *

Spicy tuna, apple, tuna, and avocado on crunched rice bed

Tuna Nacho *

spicy tuna ,apple, tuna, and avocado Crunch Rice Ball

Crab Calamari

Fresh crab & sesame seed leaf in calamari and lightly fried

TNT Mussels

Mussels topped with scallop, masago (Capelin roe), scallion, crabmeat and house spicy sauce and broiled to serve

Spicy Salmon Apple Martini *

Salmon sashimi, apple with house spice in martini glass

Tuna Tartare *

Chopped ahi tuna with masago (Capelin roe), and wasabi cream sauce

Yellowtail Tartare *

chunks of yellowtail tossed with masago (Capelin roe), scallion & wasabi cream sauce. Served with crispy tortilla chips.

Crunch Rice ball *

Rice ball lightly fried, topped with spicy tuna, honey, sprinkle of tempura flake

Seared Salmon Belly *

4pcs Salmon belly torched, served with soy garlic sauce & touch of guacamole

Tuna Mountain *

tuna sliced & chopped ahi tuna with masago mixed with special sauce on top

Tuna Rose *

Fresh tuna with black sesame dressing

Miso Chilean Sea Bass

Chilean sea bass filet broiled with Japanese miso sauce

Crab Wonton

Fresh crab, sautéed onion and cream cheese wrapped in eggroll wrappers and fried

Fried Pepper

Long Hot pepper stuffed with spicy tuna and deep fried

Hamachi Kama

Grilled Yellowtail Collar

* May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

ALCOHOL

BEER WINE SAKE SOJU

BEER

Asahi Super Dry

Sapporo Premium 22oz (can)

Sapporo Premium 12oz/20.30z

Orion 22oz

Kirin Ichiban

Kronenbourg 1664 Blanc

Coors Light

Miller Lite

Bud Light

Corona Extra

Heineken

Michelob Ultra

Allagash White

Hazy IPA Sierra Nevada

New Belgium Voodoo Ranger Juicy Haze IPA

Special Japanese Beer

Kizakura Kyoto Matcha IPA (330ml)

Lucky Cat (330ml)

Chicken Red Ale (330ml)

Lucky Dog Pale Ale (330ml)

Jpop (Grapefruit/Peach)

NON ALCOHOL

WATER

ACQUA PANNA WATER 1.0L

SPARKLING WATER

SARATOGA SPARKLING WATER 28OZ

Iced Tea

JUICE (Orange/Apple)

RAMUNE (JAPANESE CARBONATED SOFT DRINK)

TWG Tea

Green tea

with a grand berry and vanilla bouquet

Black tea

with sunflowers and exotic fruits

Red tea

Rooibos

10160 Fairfax Blvd Ste100,
Fairfax VA 22030

info@sushichorestaurants.com
(703)865-4993